

Applicants : Cheree L. B. Stevens et al.
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This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claims 1-110 (cancelled)

Claim 111 (currently amended): A method of providing increased surface crispiness to a food substrate comprising the steps of:

providing a ~~an at least partially cooked~~ potato substrate and a coating composition comprising of a combination of a rice component and a dextrin component in a ratio of rice component to dextrin component of from about 1:2 to about 5:1, wherein the composition is free of a corn starch component;
adding a sufficient amount of a water to the food coating composition to form a water-dispersible slurry;
applying the water-dispersible slurry to the potato substrate; and
cooking the coated potato substrate, thereby providing a potato substrate having increased crispiness and holding time as compared to an uncoated, cooked potato substrate.

Claims 112-124 (cancelled).

Claim 125 (new): The method of claim 111, wherein the potato substrate is a french fry potato strip.

Claim 126 (new): The method of claim 125, wherein the coating composition comprises from about 25% to about 70% by weight of the combination of the rice component and dextrin component.

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Claim 127 (new): The method of claim 111, wherein the coating composition comprises from about 25% to about 70% by weight of the combination of the rice component and dextrin component.

Claim 128 (new): The method of claim 111, wherein the coating composition consists of:
an ungelatinized, modified potato starch;

from about 25% to about 70% by weight of a combination of a rice component
and a dextrin component in a ratio of rice component to dextrin
component of from about 1:2 to about 5:1;

at least one stabilizing agent;

at least one leavening agent;

at least one color agent component;

salt; and

a sweetening ingredient.

Claim 129 (new): The method of claim 111, wherein the coating composition consists
of:

an ungelatinized, modified potato starch;

from about 25% to about 70% by weight of a combination of a rice component
and a dextrin in a ratio of rice component to dextrin component of from
about 1:2 to about 5:1;

at least one stabilizing agent;

at least one leavening agent;

at least one color agent component; and

salt.

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Claim 130 (new): The method of claim 111, wherein the coating composition consists of:

- an ungellatinized, modified potato starch;
- from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
- at least one stabilizing agent;
- at least one leavening agent;
- at least one color agent component; and
- a sweetening ingredient.

Claim 131 (new): The method of claim 111, wherein the coating composition consists of:

- an ungellatinized, modified potato starch;
- from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
- at least one stabilizing agent;
- at least one leavening agent;
- salt; and
- a sweetening ingredient.

Claim 132 (new): The method of claim 111, wherein the coating composition consists of:

- an ungellatinized, modified potato starch;
- from about 25% to about 70% by weight of a combination of a rice

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component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
a sweetening ingredient.

Claim 133 (new): The method of claim 111, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
at least one color agent component.

Claim 134 (new): The method of claim 111, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
salt.

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Claim 135 (new): The method of claim 111, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice
component and a dextrin in a ratio of rice component to dextrin
component of from about 1:2 to about 5:1;
at least one stabilizing agent; and
at least one leavening agent.

Claim 136 (new): A coating composition consisting of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice
component and a dextrin in a ratio of rice component to dextrin
component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent;
at least one color agent component;
salt; and
a sweetening ingredient.

Claim 137 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice
component and a dextrin in a ratio of rice component to dextrin
component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent;

at least one color agent component; and

salt.

Claim 138 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;

from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;

at least one stabilizing agent;

at least one leavening agent;

at least one color agent component; and

a sweetening ingredient.

Claim 139 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;

from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;

at least one stabilizing agent;

at least one leavening agent;

salt; and

a sweetening ingredient.

Claim 140 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;

from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
at least one color agent component.

Claim 141 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
a sweetening ingredient.

Claim 142 (new): The coating composition of claim 136, wherein the coating composition consists of:

an ungelatinized, modified potato starch;
from about 25% to about 70% by weight of a combination of a rice component and a dextrin in a ratio of rice component to dextrin component of from about 1:2 to about 5:1;
at least one stabilizing agent;
at least one leavening agent; and
salt.